

DISTINCTION PORT



Background Information

Croft is one of the oldest of the original port houses and was founded over four centuries ago in 1588. It is the owner of one of the most famous properties in the Douro Valley, the beautiful estate of Quinta da Roêda, whose wines form the cornerstone of the distinctive Croft house style.

This is a Special Reserve Port which is a blend of ports which have been aged in wood for three to four years to produce wines of greater complexity than their younger counterparts. A port with attractive, intense fresh fruit aromas and flavours.

Press Comments

International Wine Challenge 2005 – Silver Medal

“Round, ripe, rich and concentrated. Floral notes, mouth-coating strawberry and cherry fruit. Fiery and long. Hints of bonfire smoke.”

Roy Hersh, www.fortheloveofport.com, October 2005 – 86 points

“Young, primary, soft and approachable. Enjoyable aromas of mocha and blackcurrants, with slightly grapy and plum flavors. It is light-medium bodied and easy to pour and enjoy now. Medium length to the finish that offers nice chocolate notes on the aftertaste, along with a touch of spirit.”

Wine Enthusiast

“Mahogany color with a touch of ruby... black tea, spices. Very pleasant aromas.”

Tasting Note:

A powerful, rich blackberry bouquet with subtle hints of spice and cedar. On the palate, rich blackberry, plum and cherry flavours, intertwined with silky dark chocolate. The wine has poise, balance and a long sumptuous finish.

Serving Suggestions

Croft Distinction is a very well suited for the classic port and cheese combination. A good farmhouse cheddar would be perfect. It is also delicious with desserts made from dark chocolate and berry fruit.

